



## CRAB FESTIVAL DINNER PROMOTION

11 - 20 JANUARY 2019

### **SALAD BAR**

Mesclun Mix, Red Coral, Green Coral, Butter and Romaine Lettuce

### **Dressings and Emulsions**

Asian Goma, Balsamic, Caesar, Italian, Thousand Island and Honey Mustard

### **Condiments**

Cherry Tomatoes, Cucumber, Fava Beans, Olives, Corn Kernel

Kidney Beans, Board Beans, Heart of Palm, Beetroot

Broccoli, Capsicum, Butternut Pumpkin, Spanish Onion

Grated Parmesan, Croutons, Bacon Bits, Anchovies, Sun Flower Seeds

Almonds and Hazelnuts

Sun-Dried Tomatoes, Marinated Onion, Peppers and Grilled Vegetables

### **Flavoured Vinegars, Oils and Anti-Pesto**

Matured Red Wine, White Wine, Raspberry, Champagne, Apple, Balsamic

Extra Virgin Olive Oil, Walnuts, Hazelnuts, Avocado

### **APPETIZER AND SALAD**

Seafood Pasta Salad, Capsicum and Olive

Roasted Root Vegetable, Mustard Mayo

Chicken Salad, Apple and Walnuts

Crab Gateaux with Avocado and Organic Cress

Thai Roasted Beef Salad with Mint, Peanuts and Coriander

### **COLD CUTS SELECTION**

Beef Salami, Turkey Ham, Wagyu Beef Pastrami

Smoked Salmon and Snow Fish

## **GOURMET CHEESES**

Finest Selection of Gourmet Farm House Cheeses

Accompanied by Jams, Truffle Honey, Nuts and Dried Fruits

Bread Sticks, Lavosh, Crackers and Grapes

## **BREAD CREATIONS**

Daily Selection of Freshly Home-Made Breads

French Baguette, Multi Grain, Rye, Whole Meal, Walnut Bread, Farmer Bread, Charcoal Loaf

Salted and Unsalted Butter

## **JAPANESE CORNER**

### **Selections of Sashimi, Sushi and Maki**

Hamachi, Salmon, Tuna

Tamago, Prawn, Unagi

California, Ebi Fry (Prawn), Kanisarada (Crab), Inari (Sweet Bean Curd)

Kappa (Cucumber), Sansuko (Vegetable)

Wasabi, Shoyu, Ginger

## **OYSTER AND SEAFOOD**

Oyster, Boston Lobster, Tiger Prawns, Clams, Green Lip Mussels

Mud Crab, Snow Crab

Accompanied by Yuzu, Wasabi, Thai Chili, Mint and Coriander

Mexican Salsa, Szechuan, Mango Mayo

Lemons, Mignonette and Tabasco

## **LIVE STATION**

Crab Omelet

Cheese, Coriander, Yuzu Vinaigrette

Slow-Roasted Wagyu Beef

Roasted Root Vegetables, Red Wine Jus

Assorted Mustard Selection

## **SPECIAL SELECTION**

**(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)**

House-Made Alaskan Crab Cake

Ratatouille Mayo, Mustard Cress

Our Chefs will be delighted to assist you with any dietary requests.

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

## **ROAST MEAT PLATTER**

Cracking Pork Belly, Barbecue Char Siew, Roasted Duck  
Plum Sauce, Hoisin Sauce, Mustard

## **SOUP AND CRACKERS**

Seafood Tom Yum Soup  
Lotus and Peanut Soup  
Forest Mushrooms  
Garlic Herbed Croutons  
Crispy Fish Skin

## **HOT WESTERN**

Roasted Chicken, Mushrooms and Black Truffle Ragout  
Slow-Cooked Lamb Rump, Rosemary and Tomato Jus  
Beef Stew, Turnip and Carrot  
Pan-Seared Seabass, Lemon Butter Sauce  
Seafood Pot, Dill Cream and Cheese  
Sautéed French Beans with Herbs  
Butter Carrot and Baby Corn with Garlic Confit  
Gratinated Pasta with Crab Meat and Mussels  
Oven-Baked Potatoes, Garlic and Herbs

## **ASIAN WOK**

Chili Crab, Fried Man Tou  
Salted Eggs Crab, Curry Leaf and Chili Padi  
Sweet and Sour Pork with Pineapple  
Hong Kong Style Steamed Fish in Superior Sauce  
Wok-Fried Black Pepper Beef with Capsicum  
Herbal Chicken in Lotus Leaf  
Wok-Fried Vegetable with Braised Mushrooms  
Crab Meat Fried Rice  
Braised Ee-Fu Noodles with Vegetables

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## **INDIAN CUISINE**

Selection of Assorted Indian Tandoori and Kebabs

Plain or Garlic Naan

Selection of Indian Curries

Masala and Plain Papadum

Indian Rice of the Day with Condiments

## **CHICKEN SHAWARMA**

(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

Pita Bread, Mint Chutney, Yoghurt Raita, Hummus

## **BBQ @ THE ALFRESCO**

(ONLY AVAILABLE DURING FRIDAY AND SATURDAY DINNER)

Sambal Flower Crab

Black Pepper Beef Steak

Mangalica Pork Collar

Rosemary and Garlic Lamb Chop

Atlantic Salmon Steak, Lemon Zest

Garlic and Thyme Boneless Chicken

Seasonal Vegetables

Tomato Salsa, Mustard, Horseradish, Mint Jelly, Sambal, Thai Chili, Tomato Sauce

Chili Sauce, Red Wine Sauce

## **PASTRY AND SWEET ENDINGS**

Melt Chocolate Gateaux

Coffee Orange Pound

Coconut Pineapple Entremets

Strawberry Earl Grey Tea Cake

Dark Chocolate Cherry Mousse

Apricot Hazelnut Sable

Mango Panna Cotta with Citrus

Red Wine Gelo with Pear Compote

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### **WARM DESSERT**

Classic Apple Strudel with Crème Anglaise  
Mirabella Almond Bread and Butter Pudding

### **CHOCOLATE FOUNTAIN**

Dark Melted Valrhona Chocolate  
Selection of Sliced Fruits and Berries, Marshmallow, Waffles and Pretzel Cookies

### **BAKED WAFFLE**

Freshly Baked Waffle Served with Vanilla Cream Patisserie with Your Choice of  
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

### **MELT CAFÉ ICE CREAM COUNTER**

Homemade Ice Creams  
Chocolate Sauce, Maple Syrup, Chantilly Cream or Vanilla Sauce

### **TROPICAL FRUITS**

Selection of Refreshing Sliced Fruits

**88**

Per Adult

Inclusive of Chilled Juices

**Every Sunday to Thursday**

**98**

Per Adult

Inclusive of Chilled Juices

**Every Friday and Saturday**

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